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Soondooboo Jjigae



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Description

Soft tofu stew

with gochujang/고추장 and egg known in korean as 계란

Ingredients

- 1 pack soon doo boo ([soft tofu](#))
- 8 small [clams](#) - cleaned
- 4 oz [pork](#) (or [beef](#)) - sliced
- ¼ cup [kimchi](#) - roughly chopped,
- 1 [red hot chili](#) - sliced
- 2 [green hot chilies](#) - sliced



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- 2 [green onions](#) - sliced
- 1 [egg yolk](#)
- 1 tbsp go choogaroo (korean [chili powder](#))
- 1 tbsp [vegetable oil](#)
- 1 tsp minced [garlic](#)
- ½ tsp juice of [ginger](#)
- 1 tsp [soy sauce](#)
- ½ tsp [sesame oil](#)
- 1 tsp sae woo jeot (salted [shrimp](#))
- 3 cups [water](#)



Directions

1. Marinade [pork](#) with [ginger juice](#), soy sauce, [sesame oil](#) and minced [garlic](#).
2. In a pot, add [vegetable oil](#) and saute [pork](#).
3. Add go choo ga roo (korean [chili powder](#)), keep stir.
4. Add [water](#) and kimchi, bring to a boil.
5. Scoop in soon doo boo with a spoon.
6. Reduce heat, add sae woo jeot (salted [shrimp](#)).
7. Add chillies, [green onions](#) and clams.
8. Cook for a minute or so.
9. Finish with [egg yolk](#) in the center and a dash of [sesame oil](#).
10. Serve with [rice](#).

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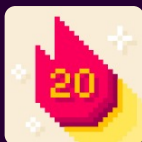
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